

SOME

Senior Center Zoom Calendar

MONTH				
Monday	Tuesday	Wednesday	Thursday	Friday
10:00-11:00 Positive Affirmations 11 – 11:30 Nutrition Ed w/ Ms. Minor 11:30 – 12:00 Yoga Monday-w/Mr. Williams 12:00 – 1:00 – Lunch 1:00 – 2:00 Snap Education with Lynnitta 2:00-4:00 Spades Tournament	3 10:00-11:00 Group Coffee-n-Chat 11:00 – 12:00 Get Over It -workshop w/Markesha -Iylana Vanzant 12:00 – 1:00 – Lunch 1:00 – 2:00 Legal Counsel for the Elderly Presentation	10:00-11:00 Senior Center Meeting (Lucky Seat) 11:00- 12:00 Strength Training- w/ Mr. Williams 12:00 – 1:00 – Lunch 1:00 – 2:00 Dementia Workshop w/ DACL Session 1	10:00-11:00 Morning Icebreakers 11:00- 12:00 Summer Trivia 12:00 - 1:00 - Lunch 1:00 - 2:00 Family First Life Presentation 2:00-4:00- Healthy Food Demo w/ Markesha	TRIP Grand E- Buffet & Grill
TRIP Father's	10:00-11:00 Group Coffee-n-Chat 11:00 – 12:00 Get Over It -workshop	10:00-11:00 Morning Group (Social Circle) 11:00-12:00	TRIP Amish	13 10:00-11:00 DIY-Activities Package 11:00– 12:00- How to stop overthinking

Day **Event At Karin** House

Meeting ID - 816 7131 7461

(Community Trip to and from KH)



Get Over It -workshop w/Markesha -Iylana Vanzant

12:00 - 1:00 - Lunch

1:00 - 2:00

Pest/Rodent Control Presentation w/DOH

11:00-12:00

Strength Training – w/Mr.

Williams

12:00 - 1:00 - Lunch

1:00-2:00

Beach Picture Frames w/Markesha



Market



3:00-4:00**Divine Mind Therapeutic Group w/Stephanie**

How to stop overthinking w/Denise

12:00 - 1:00 - Lunch

1:00 - 2:00

Celebrating Pride Month

(Snacks)



19 20

10:00-11:00

Group Coffee -n- Chat (Positive Affirmations)

16

11:00 - 12:00

Yoga Monday – w/ Mr. Williams

12:00 – 1:00 – Lunch

1:00 - 2:00 -

3 D Wood Butterflies w/Markesha



2:00-4:00 **Celebrating Men's Mental** Health Month w/Denise (Snack's)

TRIP Senior Services Boat Cruise w/Georgetown



10:00-11:00

17

Group Coffee in Chat-

11:00-12:00

Strength Training

w/Mr. Williams

12:00 - 1:00 - Lunch

1:00 - 2:00

Plants-Blooms-Therapeutic Workshop w/Kafia



Happy Juneteenth

(Senior Center Closed)

11:00 - 12:00

Trivia for prizes!

Food Delivery (Kuehner House)

No in-person activity on this day.



10:00-11:00

Group Coffee -n- Chat (Music Therapy)

11:00 - 12:00

Yoga Monday – w/Mr. Williams

12:00 – 1:00 – Lunch

1:00-2:00

Skin Care Presentation w/Community Skinnervention

2:00 - 4:00

Co-current programming (Participants Choice) 10:00-11:00

23

Current events w/Markesha

11:00 - 12:00

Arts-n-Crafts Activities



12:00 - 1:00 - Lunch 1:00-2:00









10:00-11:00

24

Group Coffee in Chat-

11:00-12:00

Technology Workshop w/DACL

12:00 – 1:00 – Lunch

1:00-2:00

Comedy Hour w/Markesha (Snacks)



10:00-11:00

25

18

Current events w/Markesha

11:00 - 12:00

Strength Training – w/Mr. Williams

12:00 - 1:00 - Lunch

1:00-2:00

Meditation

Coloring/Music

2:00 - 3:00

Social Circle-

(What's New)

3:00-4:00

Divine Mind Therapeutic Workshop w/Stephanie

10:00-12:00

26

MOVIE DAY 12:00 - 1:00 - Lunch

1:00 - 2:00

Continue: MOVIE



2.7



During Pride Month, we celebrate the extraordinary courage and contributions of the Lesbian, Gay, Bisexual, Transgender, Queer, and Intersex (LGBTQI+) community. We reflect on the progress we have made so far in pursuit of equality, justice, and inclusion. We recommit ourselves to do more to support LGBTQI+ rights at home and around the world. A Proclamation on Lesbian, Gay, Bisexual, Transgender, Queer, and Intersex Pride Month, 2024 | The White House



June is Men's Mental Health Month



Joanne Buford 6/16

Florence Canada 6/17

Laura Grant 6/25

RECIPE FOR THE MONTH:

Seasoned Tilapia Fillets

INGREDIENTS:



- · 2 tilapia fillets (6 ounces each)
- · 1 tablespoon butter, melted.
- · 1 teaspoon Montreal steak seasoning
- · 1/2 teaspoon dried parsley flakes
- · 1/4 teaspoon paprika
- · 1/8 teaspoon pepper
- · 1/4 teaspoon dried thyme
- · 1/8 teaspoon onion powder
- · 1/8 teaspoon salt
- · Dash garlic powder

DIRECTIONS

- 1. Preheat oven to 425°. Place tilapia in a greased 11x7-in. baking dish; drizzle with butter. In a small bowl, mix remaining ingredients; sprinkle over fillets.
- 2. Bake, covered, 10 minutes. Uncover; bake until fish just begins to flake easily with a fork, 5-8 minutes.